### §51.1534

### §51.1534 Fairly well colored.

Fairly well colored, as applied to Italian type prunes, means that at least three-fourths of the surface of the prune is purple color.

### §51.1535 Badly misshapen.

Badly misshapen means that the fruit is so malformed or rough that its appearance is seriously affected. Doubles shall be considered badly misshapen, except that doubles of Italian type prunes which have approximately equal halves shall not be considered badly misshapen.

### §51.1536 Serious damage.

Serious damage means any specific defect defined in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects which seriously detracts from the appearance, or the edible or marketing quality of the fruit. The following specific defects shall be considered as serious damage:

- (a) Broken skins which are unhealed when aggregating more than one-eighth inch in diameter, length or depth. (Healed skin breaks shall be considered scars):
- (b) Heat injury, sprayburn or sunburn:
- (1) When the skin is blistered, cracked or decidedly flattened;
- (2) When causing any dark discoloration of the flesh:
- (3) When there are more than two indentations:
- (4) When the aggregate area of indentations exceeds that of a circle three-eighths inch in diameter; or,
- (5) When causing noticeable brownish or darker discoloration over more than one-fourth of the fruit surface;
  - (c) Growth cracks:
- (1) When not healed and more than one-eighth inch in length or depth;
- (2) When healed and more than three-sixteenths inch in depth;
- (3) When healed and aggregating more than five-eighths inch in length if within the stem cavity; or,
- (4) When healed and aggregating more than one-half inch in length if outside of the stem cavity;

- (d) Split pit when causing any unhealed crack, or when healed and aggregating more than three-eighths inch in length, or when affecting the shape to the extent that the fruit is badly misshapen:
- (e) Scab or bacterial spot, when the aggregate area exceeds that of a circle one-half inch in diameter on a fruit 2 inches in diameter or 4x4 size, or smaller; or when the aggregate area exceeds that of a circle three-fourths inch in diameter on a fruit larger than 2 inches in diameter or 4x4 size;
- (f) Drought spots or external gum spots which have an aggregate area exceeding that of a circle one-half inch in diameter;
- (g) Scale or scale marks when the aggregate area exceeds that of a circle three-eighths inch in diameter;
- (h) Russeting and scars, including those caused by hail, when the surface of the fruit is depressed more than three-sixteenths inch, or when exceeding any of the following aggregate areas, or a combination of two or more types of russeting or scars the seriousness of which exceeds the maximum allowed for any one type:
- (1) Dark or rough scars or rough russeting when the area exceeds that of a circle three-fourths inch in diameter on a fruit 2 inches in diameter or 4x4 size, or smaller; or when the area exceeds that of a circle one inch in diameter on a fruit larger than 2 inches in diameter or 4x4 size;
- (2) Russeting and scars which are not dark or rough when the area exceeds one-fourth of the fruit surface.
- (i) Soft or overripe or shriveled plums or prunes;
- (j) Plums or prunes affected by decay; and
- (k) Plums or prunes affected by sunscald.

### § 51.1537 Diameter.

Diameter means the greatest dimension measured at right angles to a line from the stem to blossom end of the fruit.

[38 FR 13321, May 21, 1973. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981]

METRIC CONVERSION TABLE

### §51.1538 Metric conversion table.

Inches	Milli- meters (mm)
1/8 equals	3.2
1/4 equals	6.4
3/s equals	9.5
½ equals	
5% equals	15.9
3/4 equals	19.1
7/s equals	22.2
1 equals	25.4
11/4 equals	31.8
1½ equals	38.1
1¾ equals	44.5
2 equals	50.8
3 equals	76.2
4 equals	101.6
•	

# Subpart—United States Standards for Grades of Potatoes <sup>1</sup>

SOURCE: 35 FR 18258, Dec. 1, 1970, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

# GRADES

## §51.1540 U.S. Extra No. 1.

"U.S. Extra No. 1" consists of potatoes which meet the following requirements:

- (a) Similar varietal characteristics;
- (b) Firm;
- (c) Clean:
- (d) At least fairly well matured;
- (e) Fairly well shaped, with 50 percent or more well shaped;
  - (f) Free from:
  - (1) Freezing;
  - (2) Blackheart;
- (3) Late blight, southern bacterial wilt and ring rot; and,
  - (4) Soft rot and wet breakdown.
  - (g) Free from injury caused by:
  - (1) Sprouts; and,
  - (2) Internal defects.
- (h) Free from damage by any other cause. See \$\$51.1564 and 51.1565.
- (i) Size. The potatoes shall be not less than  $2\frac{1}{4}$  inches in diameter or 5 ounces in weight and shall not vary

more than 1¼ inches in diameter or more than 6 ounces in weight.

(j) For tolerances see §51.1546.

[35 FR 18258, Dec. 1, 1970; 36 FR 10771, June 3, 1971. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981]

### §51.1541 U.S. No. 1.

"U.S. No. 1" consists of potatoes which meet the following requirements:

- (a) Similar varietal characteristics;
- (b) Firm:
- (c) Fairly clean; 2
- (d) Fairly well shaped;
- (e) Free from:
- (1) Freezing;
- (2) Blackheart;
- (3) Late blight, southern bacterial wilt and ring rot; and,
  - (4) Soft rot and wet breakdown.
- (f) Free from damage by any other cause. See §§51.1564 and 51.1565.
- (g) Size. Not less than 1% inches in diameter, unless otherwise specified in connection with the grade.
  - (h) For tolerances see §51.1546.

### §51.1542 U.S. Commercial.

"U.S. Commercial" consists of potatoes which meet the requirements of U.S. No. 1 grade except for the following:

- (a) Free from serious damage caused by:
  - (1) Dirt or other foreign matter;
  - (2) Russet scab; and,
  - (3) Rhizoctonia.
- (b) Increased tolerances for defects specified in  $\S 51.1546$ .

## § 51.1543 U.S. No. 2.

"U.S. No. 2" consists of potatoes which meet the following requirements:

- (a) Similar varietal characteristics;
- (b) Not seriously misshapen;
- (c) Free from:
- (1) Freezing;
- (2) Blackheart;
- (3) Late blight, southern bacterial wilt and ring rot; and,
  - (4) Soft rot and wet breakdown.

<sup>&</sup>lt;sup>1</sup>Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food and Drug Cosmetic Act or with applicable State laws and regulations

<sup>&</sup>lt;sup>2</sup>Potatoes in containers bearing official State Seed Certification Tags and Seals are not required to be fairly clean but shall be free from damage by dirt.